

**CONEJO EN LA LUNA**



**COCINA & MEZCAL**

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# STARTER

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**Grasshopper plate** \$120.00

Grasshoppers sautéed with xoconostle, onion, garlic, and epazote.

**Guacamole with grasshopper** \$140.00

Served with corn tostadas.

**Barbacoa flautas** \$170.00

Fried rolled tacos drowned in peanut sauce, served with lettuce, Cotija cheese, and cream.

**Suggested pairing: Mezcal Tobala de Ocotepc Oaxaca + \$85.00.**

**Aguachile with Cecina🔥** \$170.00

Thin slices of cecina, watermelon, red onion, and aguachile mix.

**Tuna tartar** \$200.00

Tuna loin in pieces, served with avocado and house sauce.

**Suggested pairing: Mezcal Tobala de Ocotepc +\$85.00.**

**Melted cheese** \$220.00

Served with roasted peppers and chistorra sausage.

**Ribeye Cracklings** \$280.00

Served on guacamole and manchego cheese quesadillas.

**Suggested pairing: Sierra Negra Sola de Vega Oaxaca + \$80.00.**

**Escamoles Casserole** \$480.00

100 gr. Escamoles with xoconostle, onion and garlic, sauteed in epazote butter and served with guacamole.

**Suggested pairing: Cenizo de Durango + \$75.00.**

**Maguey worms (Chinicuales)** \$650.00

100 gr. Toasted and served with guacamole.

**Suggested pairing: Mezcal Criollo del Estado de México +\$60.00.**

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# SOUPS AND SALAD

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**Conejo en la Luna Soup** \$90.00

Roasted tomato soup, quesadillas, avocado, chicharron, and fried pasilla chili.

**Dry noodle** \$90.00

Mixed in a marinade base of guajillo chili, beans, with chopped fried pasilla chili.

Served with avocado, cream and Cotija cheese.

**Pear salad** \$170.00

Mixed greens, blue cheese, red wine-poached pears, cranberries, and toasted almonds. Dressed with a honey mustard vinaigrette.

**Extra order: Garden salad \$40.00 – Avocado \$45.00 – Fries beans \$25.00 - Totopo \$25.00 - Chicharrón \$25.00 - Sherdded chicken \$35.00**

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# MAIN DISHES

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<b>Enmoladas, green o red enchiladas</b> Three pieces filled with threaded chicken, bathed in rancher mole, green or red sauce.	<b>\$155.00</b>	<b>Glazed Salmon</b> Served with citrus sauce and rustic mashed potatoes.	<b>\$275.00</b>
<b>Breaded Chicken</b> Breast with a manchego cheese gratin and ham. Served with French fries and orchard salad. <b>Suggested pairing: Mezcal Ensamble de San José Oaxaca + \$90.00.</b>	<b>\$215.00</b>	<b>Large beef milanesa</b> Extra crispy, topped with Manchego cheese, pork belly, flank steak, and chistorra. Served with rustic fries.	<b>\$285.00</b>
<b>Arrachera</b> Served with French fries and house salad.	<b>\$250.00</b>	<b>Pork Ribs</b> Pork ribs glazed with mezcal BBQ, xoconostle, and morita chili. Served with mashed potatoes. <b>Suggested pairing: Mezcal Tobalá Ocotepéc Oaxaca + \$85.</b>	<b>\$290.00</b>
<b>Big Smash Burger</b> 100% beef patty, pork belly, cheese crust, serrano dressing, caramelized onions. Served with rustic fries.	<b>\$265.00</b>	<b>Braised Picaña</b> Adobada and flame-grilled with mezcal, served with rustic mashed potatoes.	<b>\$295.00</b>
<b>Mezcaleria Steak</b> Filete de res, servido con puré de papa, vegetales asados y salsa de hongos. <b>Preparation time 20 minuts.</b>	<b>\$265.00</b>	<b>Homestyle molcajete</b> Servido con salsa ranchera, con arrachera de res, longaniza, queso adobera, cebolla y nopales. <b>Preparation time 20 minuts</b>	<b>\$480.00</b>
<b>Pork Shank Adobado or Beer-Braised</b> Served with cambray potatoes. <b>Preparation time: 20 minutes. Suggested pairing: Mezcal Manzo from Michoacán + 85.00-</b>	<b>\$270.00</b>	<b>Lamb ribs pibil style</b> Served with handmade tortillas, salsa rabia, and red onion with habanero pepper. 1 kg portion, recommended for 2-3 people. <b>Preparation time 20 minuts</b>	<b>\$600.00</b>

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## ONLY SATURDAYS AND SUNDAYS

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<b>Lamb barbecue per kilo.</b> Lamb meat cooked in a conical stone oven, wrapped in maguey stalks.	<b>\$800.00</b>	<b>Lamb consome</b> Cooked with lamb meat, prepared with chickpeas, potatoes and carrots.	<b>\$90.00</b>
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**Extra order: Garden salad \$40.00 – Avocado \$45.00 – Fries beans \$25.00 - Totopo \$25.00 - Chicharrón \$25.00 - Sherdded chicken \$35.00**

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# TACO 1 PIECE

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## Chumita

Hummus, quelites (Mexican greens), sautéed mushrooms, toasted almonds, goat cheese, and salsa macha.

**Suggested pairing: Cupreata Mochitlán from Guerrero + \$75.00.**

**\$80.00**

## Beef Cecina

Grasshoppers, guacamole, and quesillo (Mexican string cheese).

**\$80.00**

## El Panzón

Beef belly cooked with epazote, xoconostle, cuaresmeño chili, onion, and garlic.

**\$80.00**

## El Chismoso

Glazed pork ear with ginger and agave honey, hoisin sauce, and pickled cucumbers.

**\$80.00**

## French

Beef tongue, green mole, and toasted pumpkin seeds. **Suggested pairing: Pitzometl from Puebla + \$75.00.**

**\$90.00**

## Sr Barriga

Pork belly, frijoles meneados, salsa verde de aguacate y cilantro. **Suggested pairing Lechuguilla de Chihuahua + \$85.00**

**\$90.00**

## El Mejor Amigo (Best Friend) \$90.00

Grasshoppers, guacamole, and quesillo (Mexican string cheese).

## Pescadito del Mercado \$90.00 (Market Fish)

Battered fish, coleslaw, pico de gallo, and chipotle mayo.

**Suggested pairing: Espadín Matatlán + \$75.00.**

**\$90.00**

## Chamorro perrón

Braised pork shank in black sauces, served with avocado and cilantro.

**\$90.00**

## Beef filet

Beef filet, Manchego cheese, refried beans, pickled radish, and serrano chili-lime salsa. **Suggested pairing: Tobaziche Sola de Vega Oaxaca + \$85.00.**

**\$90.00**

## El Buba

Shrimp wrapped in bacon with bell peppers and Manchego cheese. Served with avocado and jalapeño-lime mayo.

**Suggested pairing: Espadín San José, Oaxaca + \$75.00.**

**\$110.00**

## Quesabirria

Flour tortilla quesadilla with lamb birria and quesillo. Served with consommé. **Suggested pairing: Tuxca from Colima + \$80.00.**

**\$110.00**

## Kraken

**(marinated with huajillo chili)**

Charred octopus served on a bed of smoked avocado purée, crispy onions, and roasted onion mayo.

**\$110.00**

**Extra order: Garden salad \$40.00 – Avocado \$45.00 – Fries beans \$25.00 - Totopo \$25.00 - Chicharrón \$25.00 - Sherdded chicken \$35.00**

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# DESSERTS

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## Truffle Cake

Chocolate sponge cake filled with semi-dark truffle and covered in chocolate.

\$160.00

## Cheesecake with Red

### Fruits

Classic cheesecake topped with red fruit compote and fresh red fruits.

\$160.00

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# OUR HISTORY

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Conejo en la Luna: more than a mezcalería, a cultural and gastronomic experience.

Founded in 2017 in Teotihuacán, State of Mexico, Conejo en la Luna was created with the purpose of promoting traditional mezcal and honoring Mexican culture from its roots. Its first location, set against the impressive pre-Hispanic landscape, allows visitors to immerse themselves in a sensory experience—from tasting traditional mezcals to visiting the distillery and the maguey garden.

Over time, the brand has become a benchmark for traditional mezcal in Mexico City, opening iconic locations in Colonia del Valle, Condesa, Roma, Lomas de Chapultepec, and AIFA. Its concept combines contemporary Mexican cuisine, signature cocktails, and a carefully curated selection of more than 20 varieties of mezcal crafted by producers from different regions of the country.

The brand's mission is to be a gathering place for those who enjoy traditional mezcal and Mexican gastronomy; its vision is to share the country's cultural richness through an authentic experience.

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